



AFTERNOON TEA SUGGESTIONS

Finger Sandwiches

on white and wholemeal bread

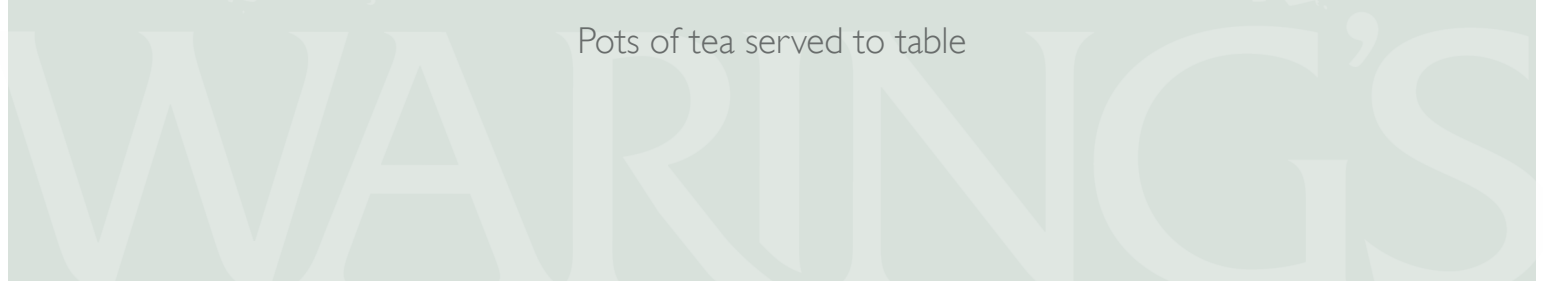
- Salmon & cucumber
- Wiltshire ham & wholegrain mustard
- Egg mayonnaise & mustard cress
- Roast beef & horseradish
- Mature cheddar & chutney

Cakes and Fancies

served on a 2 tier cake stand.
Select 5 choices from the list below.
(based on 3 per person)

- Scone & jam with thick cream
- Rich fruit cake
- Flavoured meringue kisses
- Choux bun with praline cream and caramel
- Lemon tart
- Macaroons in assorted flavours
- Rocky road
- Carrot cake fingers
- Triple chocolate brownie
- Individual fresh fruit tarts
- Lemon drizzle cake
- Millionaire shortbread squares

Pots of tea served to table





CANAPE SUGGESTIONS

Mini Yorkshire puddings with roast beef and horseradish

Honey & mustard glazed cocktail sausages

Japanese gyoza and dipping sauce

Baby mozzarella pearls with sun blush tomato on skewers

Bruschetta's and crostini

Bang bang chicken skewers (peanut, soy and chilli)

Vegetable samosa with sweet chilli dip

Fresh fig with goat's cheese, mint and balsamic on rye

Thai minced pork lettuce cup

Smoked salmon with cream cheese on our house scones

Mini poppadum with chicken tikka

Ham hock terrine on sourdough toasts with sweet piccalilli

Mac and cheese in crispy cups

Duck spring rolls with hoisin dip

Fish and chip fork with sea salt and balsamic glaze





EVENING FOOD SUGGESTIONS

Butties & Baps

a selection of bacon, fish finger and chip butties & baps all served on a selection of white and granary rolls or crusty tiger bloomer from the local bakers.

Cones of fish and chips

Chunky chips, crispy battered fish with sea salt flakes and lashings of vinegar. Ketchup and mayo for guests.

18Hr Pulled Pork Buns

This is proper pulled pork! Served from our smokers under the Folly we'll fully load buns with succulent pork, slaw and house BBQ sauce.

Hot loaded dogs

Onions, bacon, cheese & ketchup the works! We can do vegan dogs too!

Wood Fired Pizza

11/12" hand stretched pizzas with a choice of 4 or 5 toppings. Sliced into 8 for guests to come and help themselves. Ultimate grazing food.

Hog Roast

Salty crackling and delicious hot pork served into soft white rolls with cider apple sauce and sage and onion stuffing – always a winner.

Big Pan Paella

Choose from chicken or seafood with fat prawns. Our golden grains are served in craft cartons with wooden forks like good Spanish street food.

Cheese Station

French stick, crackers, chutney, apples and grapes.





LIVE FIRE AND BBQ SUGGESTIONS SERVED FROM THE FOLLY

Enjoy food cooked over our large traditional charcoal bbq's, no gas here!

Pure beef burgers with monteray jack cheese and sweet onions
Bang bang chicken (peanut, sweet chilli, soy, sesame)
Piled high rack of ribs on boards
Skewers of chicken souvlaki
Overnight marinated jerk chicken
Chargrilled halloumi with roasted vegetables (vegetarian)
Sweetcorn with chilli butter
Salmon and vegetable brochette
Pork sausages with honey & mustard glaze

Choose four BBQ options

Alternatively

Whole butterflied lambs cooked over wood and fire on the Asado Cross, shredded and served with flat breads, jerk chicken from the coals and a vegetarian option

**** This option carries a supplement of £2.00 per person including VAT.****

Salads - served with either of the above options

Classic homemade coleslaw
Feta, tomato and cucumber with fresh mint and olive oil dressing
Heritage tomato salad with pomegranate molasses
Roasted vegetable couscous with fresh coriander
Baby potatoes dressed with lemon and chive oil
Mixed leaf green leaf and herb salad, toasted seeds and our fab house dressing
Rocket with Parmesan shavings
Fresh bean salad with peppers, cumin, coriander and lemon

Choose four salad options

Desserts

Chocolate and hazelnut torte
Summer berry pavlova
Vanilla cheesecake with macerated berries
Triple chocolate brownie stack with vanilla cream, raspberry sauce
Individual lemon possets with lavender shortbread

Desserts served from the buffet, select two options to offer guests, alternatively choose one dessert to be served sharing to the table for guests.



TABLE FEASTING

Many of our couples love the less formal style of table feasting. Dishes and accompaniments placed on each table for guests to help themselves. There are so many foods that suit this style, below we have included some favourites of ours and our recent couples...

Live fire cooking

Butterflied lamb and marinated belly pork cooked over wood fire on the Argentine asado cross in the courtyard to wow your guests. Brought to table on wooden boards with jars of chimichurri, pickled pink slaw and salads of your choice.

Fantastic Sirloin of Beef

Reverse seared, thinly sliced served on wooden boards with skewers of king prawns, rocket salad and Dauphinoise potatoes

BBQ American style low and slow

12-hour cherry and apple wood smoked brisket sliced, pulled pork with our own smoky rub and chicken lollipops served on wooden boards with corn on the cob, fries and bowls of slaw

Not just roast chicken

Roast lemon, thyme and brown sugar brined chicken, jointed and served with bowls of crispy roasties, bread sauce and gravy

Porchetta

Beautiful outdoor reared pork rolled with fresh herbs and garlic. Carved by the guests and served with bowls of sea salt & rosemary roasted baby potatoes, fine steamed beans, crackling and pan gravy

Fore Rib of Beef

Served to table on the bone and carved by the guest, served with Yorkshire Puddings, bowls of crispy baby potatoes, seasonal vegetables, gravy and Tracklements mustards

Curry Feast

Chicken Tikka Masala, squash, courgette, cauliflower and pepper curry – a mild Korma style curry with fresh coriander, fragrant rice with caramelised onion & garlic, a wooden board with sliced warm Naan bread, spinach pakoras & onion bhajji's

Desserts – choose one option for guests to share

Triple chocolate brownies, jars of meringue kisses, bowls of berries, thick double vanilla cream
Whole summer berry pavlova with jugs of single pouring cream
Rhubarb & ginger and blackberry & apple crumbles with custard & cream
Sherry trifle - just like nans!



THREE COURSE WEDDING BREAKFAST OPTIONS

Starters

- Gin and citrus cured salmon with a chive crème fraiche
- Ham hock terrine with sweet piccalilli and sour dough toasts
- Prawn and crayfish cocktail in a kilner jar with chipotle mayonnaise
- Sharing Platter - mixed antipasto, cured meats and cheeses, olives, houmous, breads
- Warm leek and gruyere tart on balsamic leaf
- Roasted butternut squash and lentil soup with crispy bacon bits

Mains

- Herb crusted rump of lamb with a rich gravy
- Roasted chicken breast served on a chorizo and butterbean stew
- Loin of pork stuffed with bacon, sage and gruyere with pan jus and crackling
- Slow cooked shin of beef with baby onions and smoked bacon (*£2.00 supplement per guest*)
- Steak and local ale or Lamb, mint and pea pie - individual or sharing pies with buttery shortcrust
- Pancetta wrapped Chicken on roasted peppers, courgette, aubergine and sticky sweet garlic sat on roasted tomato sauce
- Loin of lamb rolled and stuffed with apricots and minced lamb (*£2.00 supplement per guest*)

Desserts

- Sticky toffee pudding warm butterscotch sauce thick cream and toasted pecans
- Triple chocolate brownie with vanilla cream and berry sauce
- Vanilla cheesecake with macerated berries
- Trio of Mini Desserts – mini versions of your favourite desserts
- Espresso cups of lemon posset with lavender shortbread
- Apple and frangipane tart with vanilla bean ice cream
- Individual Eton mess served in baby kilner jars

Main courses are served with sharing bowls of seasonal vegetables and baby potatoes roasted with sea salt and rosemary or dauphinoise potatoes

One option to be selected for each course, vegetarian alternative and dietary requirements catered for also.